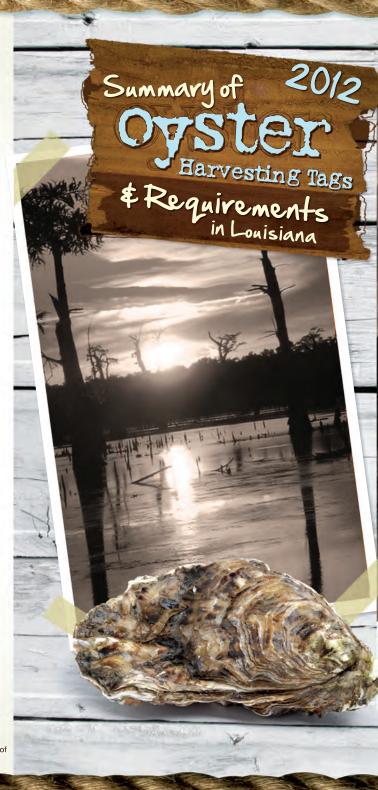




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This public document was published at a total cost of \$769.79. 5,000 copies of this public document were published in the first printing at a total cost of \$769.79. This document was published by the Louisiana Department of Wildlife and Fisheries, 2000 Quail Drive, Baton Rouge, LA to inform Louisiana residents and non-residents as to the rules and regulations governing the fishing resources of the State of Louisiana. This material was printed in accordance with the standards for printing by state agencies established pursuant to R.S. 43:31. Printing of this material was purchased in accordance with the provisions of Title 43 of the Louisiana Revised Statutes.





white tag

DEALER'S NAME:

ADDRESS:

CERTIFICATION NO.:

ORIGINAL DEALER'S CERT.NO. (IF DIFFERENT):

(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

RETAILERS INFORM YOUR CUSTOMERS

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."

KEEP PRODUCT REFRIGERATED.

Description & Use:

Oysters are intended to be consumed raw on the half shell by consumer.

Refrigeration Air Temperature
Must be less than or equal to 45°F

Requirements

Months	Hours Until Refrigeration	Internal Meat Tem
Dec, Jan, Feb	36	10 hrs to 55°F
Mar, Apr, Nov	8	10 hrs to 55°F
May to Oct	1	6 hrs to 55°F

greentag



Description & Use:

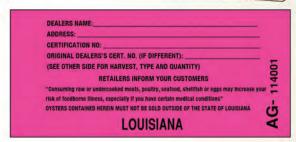
Oysters must be consumed fully cooked. For shucking or Post-Harvest Processing (PHP) ONLY.

Refrigeration Air Temperature Must be less than or equal to 45°F

Requirements

Months	Hours Until Refrigeration	Internal Meat Temp.
Dec, Jan, Feb	24 hours	Can't ship until internal temp. is 50°F or less, unless trip is under 4 hours. If temp is not met, shipment can occur with a time / temp monitoring device.
Mar-May & Oct-Nov	18 hours	
June - Sept	12 hours	

fuchsia tag



Description & Use:

Oysters are intended to be used in Louisiana ONLY. Sacked, boxed, shucked or frozen oysters CANNOT leave the state of Louisiana.

Refrigeration Air Temperature

Must be less than or equal to 45°F

Requirements

Before leaving to fish pink tags fishermen must call 800-442-2511 and press '0' for dispatch

Months	Hours Until Refrigeration	Internal Meat Temp.
May to Oct	5	NONE